

Honey Wheat Rolls

Makes: 77 Servings

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Ingredients	Weight	Measure
Bread flour	1 lb	
Whole Wheat	1 lb 5 oz	
Milk powder	1 oz	
Salt	3/4 oz	
Brown sugar	4 oz	
Instant yeast	3/4 oz	
Honey	1 1/2 oz	
Water		3 1/4 cups
Salad Oil	1 1/2 oz	

Directions

1. Combine all ingredients in a 20 qt. bowl. Mix for 5 minutes on first speed and then an additional 4-5 minutes on second speed.
2. Cover and allow dough to rest for 30 minutes, punch dough down allow to rest for additional 30 minutes.
3. Divide dough into 77-90 oz./25 gram pieces. Round rolls.
4. Proof for 1 hr 30 minutes or until double in size.
5. Wash the top with egg wash.
6. Bake at 385 degrees F for 18-20 minutes.

Notes

Additional Tips

Equipment needed: 20 qt mixer, bowl and dough hook attachment, rubber spatula